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THE MANUFACTURING CONFECTIONER
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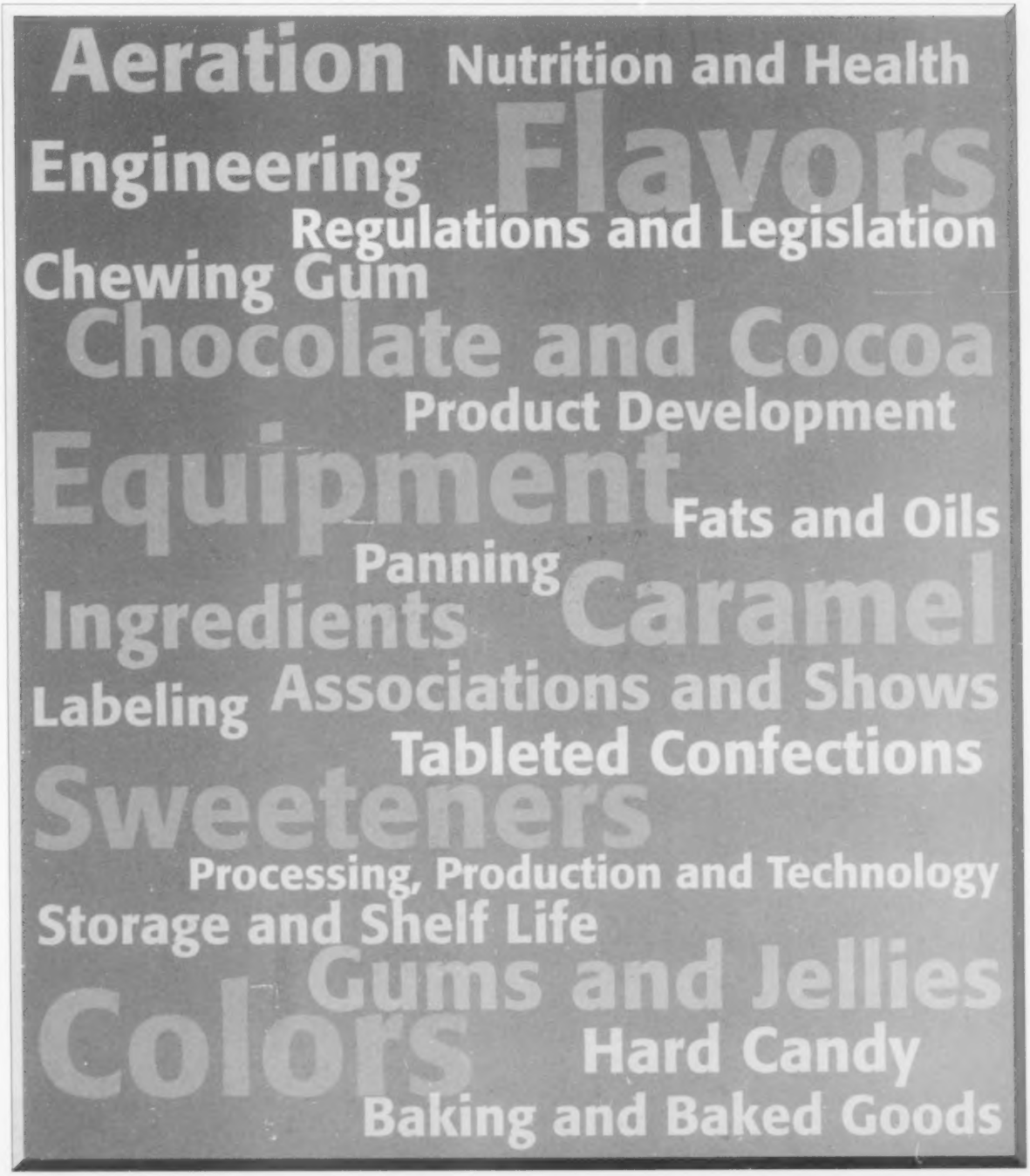
2006 Index of Articles



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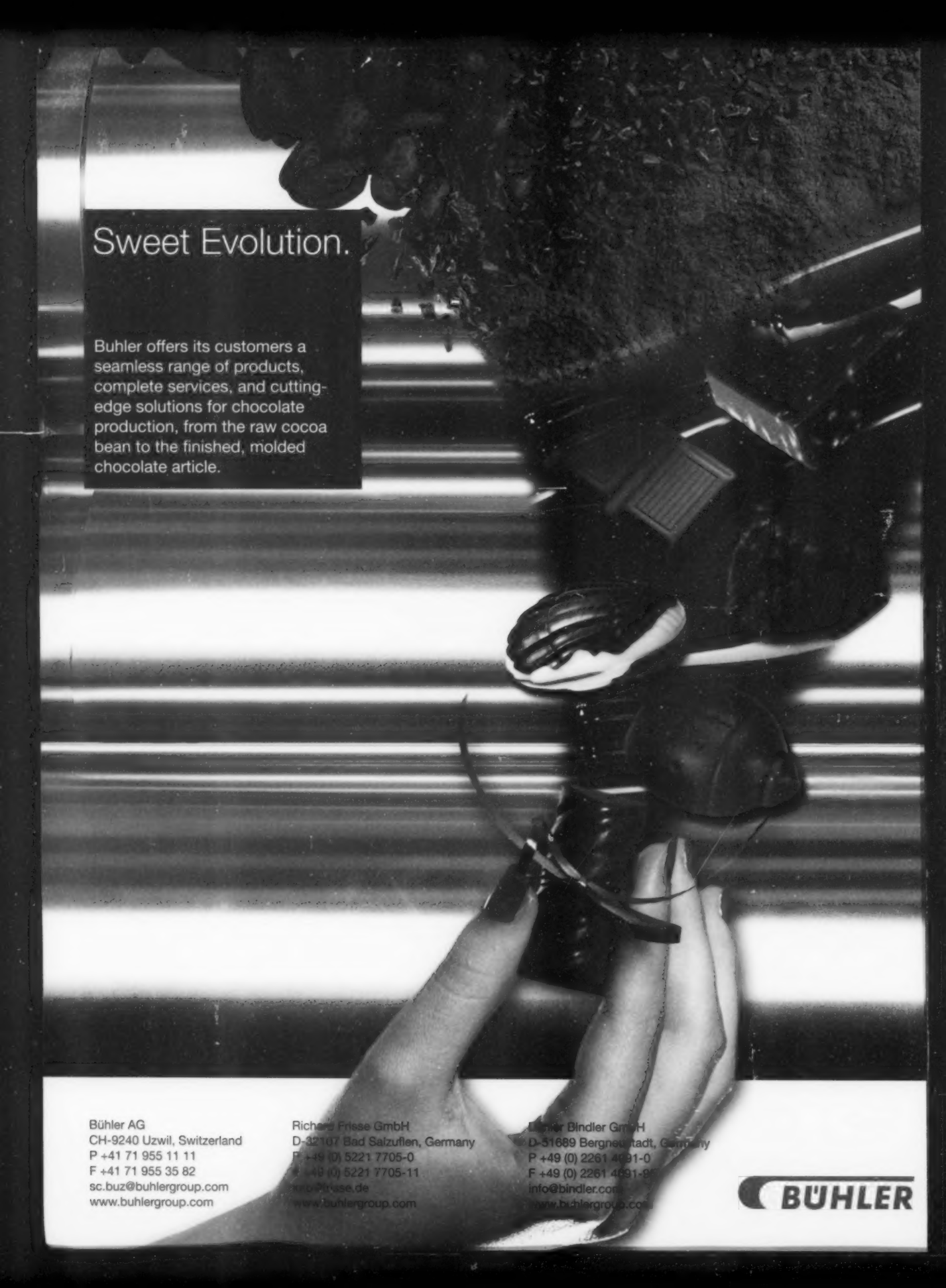
Sweet Evolution.
Buhler offers its customers a seamless range of products, complete services, and cutting-edge solutions for chocolate production, from the raw cocoa bean to the finished, molded chocolate article.
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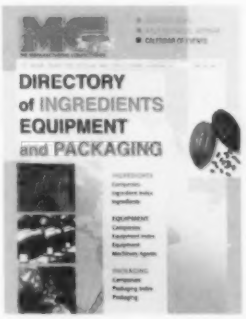

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